

BREAKFAST

MON-FRI 8-12.00

WEEKENDS ALL DAY

TOAST (V) (G*)	6.5
Lightly toasted sourdough with your choice of butter, jam, vegemite <u>or</u> marmalade	
DATE & WALNUT BREAD OR BANANA BREAD (V)	7.0
Home-made and lightly toasted	
CINNAMON TOAST (V) (G*)	6.5
Soft white toast topped with home-made cinnamon spread	
EGGS ON TOAST (V) (G*)	11.0
Poached, fried <u>or</u> scrambled	
CREPES (V) (GF)	10.5
Strawberry compote and cream <u>or</u> caramelised banana and chocolate ganache	
BP PANCAKE (V)	15.5
Short stack (3) with maple syrup <u>or</u> BP blueberry compote, served with your choice of fresh cream <u>or</u> ice cream	
FRENCH TOAST (V) (G*)	17.0
Cinnamon battered toast topped with grilled bacon and maple syrup <u>or</u> strawberry compote and cream	
BP POLENTA (V) (GF)	16.5
Homemade creamy cheese polenta topped with sautéed mushrooms, baby spinach and a poached egg	

BACON & EGGS (G*)	14.5
Grilled bacon with poached, fried <u>or</u> scrambled eggs on toasted sourdough	
EGGS BENEDICT (G*)	
Poached eggs on a toasted English muffin with hollandaise sauce and your choice of:	
Spinach (V), ham <u>or</u> bacon	17.0
Smoked salmon	18.5
GREEN EGGS AND HAM (G*)	17.0
Eggs scrambled with avocado and spinach puree served with lemon, toasted cumin, shaved ham, tomato jam and cucumber yoghurt on toasted sourdough	
MASTER TOM'S (V) (G*)	18.0
Poached eggs with asparagus, chargrilled capsicum, a pumpkin and olive roesti and basil pesto on toasted sourdough	
BAKED EGGS	17.5
Eggs baked with sautéed chorizo, spiced cannellini beans and cherry tomatoes served with crispy bread	
SMASHING AVOCADO (V) (G*)	17.0
Smashed avocado and fetta served with sautéed tomato and snow pea sprouts on toasted sourdough	
Add smoked salmon	18.5

BIRCHER MUESLI (V) 12.0

Traditional style oats, soaked in coconut milk served with fresh and dried fruits

CHAMPAGNE BREAKFAST (V) (G*) 23.5

Your choice of Eggs Benedict followed by sweet crepes and a glass of sparkling wine

BIG BREAKFAST (V Optional) (G*) 22.0

Bacon, egg, mushroom, tomato, spinach, hash brown and Spanish style beans with chorizo plus a choice of small coffee or juice

Bacon and egg roll (G*) 10.0

Ham, cheese, tomato toastie (G*) 7.0

BREAKFAST EXTRAS

Egg (2)	3.5
Mushroom	4.0
Tomato	4.0
Spinach	4.0
Bacon	5.0
Avocado	4.5
Hash brown	3.0
Chorizo	5.0
Smoked salmon	5.0
Asparagus	4.0
Pumpkin and olive roesti (V) (GF)	4.0
Hollandaise sauce	1.5
Baked beans (V)	3.0
Spanish style beans with chorizo	4.0

KIDS CORNER

Breakfast

Bacon & Egg (G*)	10.0
Pancake (V)	10.0
Egg on Toast (V) (G*)	7.0

Lunch

Fish and chips	10.0
Napoli pasta (V)	10.0

Drinks

Kids juice	3.0
Kids hot chocolate	4.0
Kids milkshake	4.0

G*=gluten free on request, gluten free bread add 2.5

GF=gluten free V=vegetarian

Public holiday subject to 10% surcharge

LUNCH

SERVED 12.00-2.45

BRUSCHETTA (V) (G*) 12.5

Fresh tomato, onion and herb salsa with bocconcini cheese on toasted sourdough

GARLIC PRAWNS (G*) 15.5

Pan fried prawns with bacon in a mild chilli and tomato sauce served with toasted sourdough

CRUMBED EGGPLANT (V) 17.5

Slices of crumbed eggplant, fresh tomato and bocconcini layered on roquette and drizzled with a balsamic reduction

PAN FRIED CALAMARI AND PRAWN 18.5

Prawns and calamari pan fried with garlic and a touch of chilli served with roquette and crumbed eggplant

FISH AND CHIPS 19.5

Beer battered fish served with chips, mixed leaf salad, lemon and homemade tartare sauce

BEEF CHEEK (GF) 23.5

Slow cooked beef cheek in a red wine jus with creamy mash and sweet baby carrots

BARRAMUNDI (GF) 20.5

Crispy skin barramundi on a bed of roquette and creamy mash finished with a fresh herb and spice vinaigrette

PRAWN LINGUINI 18.5

Grilled prawns in a tomato and basil sauce, tossed through linguini and topped with parmesan cheese

DUCK RISOTTO 18.5

Slow braised duck, mushroom, choy sum, shallots, parsley and Asian style masterstock

GNOCCHI (V) 18.5

Potato gnocchi tossed with sautéed mushrooms, baby spinach and macadamia and sundried tomato pesto

CHIMICHANGA 18.5

Deep fried burrito filled with cumin and cayenne seasoned chicken, mushrooms, parsley, shallots and mozzarella cheese served with a garden salad

BOWL OF CHIPS 8.5

Served with BBQ sauce, tomato sauce or mayonnaise

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NAUGHTY THINGS

BP STEAK SANDWICH (G*) <i>W chips</i>	20.0
Steak, fried egg, caramelized onion, tomato, lettuce, tasty cheese and BP mayo on Turkish bread	
BLACK PEPPER BURGER <i>W chips and salad</i>	18.5
Beef patty with beetroot, caramelised onion, tomato, lettuce and cheese topped with BP Mayo	
BP CHICKEN BURGER (G*) <i>W chips and salad</i>	18.5
Grilled chicken with pineapple, tomato, lettuce and honey chilli mayo	
VEGGIE BURGER (V) <i>W chips and salad</i>	18.5
Crumbed egg plant with caramelised onion, tomato, lettuce and cheese topped with tomato relish	

SIDES

Side of chips	3.0
Side of salad	3.0

SALADS & SANDWICHES

BP WINTER SALAD (GF) (V)	16.0
Caramelised pumpkin, roasted pinenuts, roquette, parmesan cheese and lemon	
add poached chicken	17.0
add grilled prawns	18.5
WALDORF CALAMARI SALAD (GF)	17.0
Marinated grilled calamari tossed with toasted walnuts, celery, apple, currants with a seeded mustard mayonnaise	
BP WRAP (V) (G*)	11.5
Freshly made wrap with chef's selection of seasonal ingredients (see the daily specials menu)	
Served with chips and salad	15.5
SANDWICHES (G*)	
Chicken, lettuce, mayonnaise	10.0
Salmon, lettuce, dill, capers	11.5
Avocado, lettuce, roasted capsicum, fetta (V)	11.5

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